














Turbofan E35 on the A26

Electric Convection Oven on an optional Stainless Steel Stand

-  6 tray capacity (oven)
-  Stainless steel outer
-  Enamel oven liner
-  Electronic thermostat
-  Plug in door seal
(removable for cleaning)
-  60 minute bake timer
-  Dual direction fan
-  Time driven steam system
-  2 speed fan
-  Field reversible door
-  Single or 3 phase (specify on ordering)
-  Optional stand constructed
in stainless steel with rack supports
-  Castor option (stand)



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Electric Convection Oven

on an optional Stainless Steel Stand

MOFFAT

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CONSTRUCTION (E35)

Top and sides stainless steel
 Enamel oven interior
 Stay cool twin pane glass door
 (outer surface 73°C when oven operating at 180°C)
 Interlocking door handle
 Stainless steel oven racking system with runners
 for wire racks
 Insulated all round for zero clearance left side and rear
 Field reversible door

CONSTRUCTION (A26)

Stainless steel frame and rack supports
 Strong, robust and functional
 Adjustable feet front and rear
 Supplied knocked down for assembly on site

CONTROLS

Electronic thermostat variable from
 60°C to 280°C ± 1°C
 1 hour bake timer with buzzer
 Timed water injected steam
 2 speed fan (700rpm-1400rpm)
 On/off switch
 Dual direction fan
 High limit safety cut out

CLEANING AND SERVICING

Access to all parts from the front and right side
 of the unit
 Easy clean surfaces
 Fully removable oven racking system
 Door outer glass hinged for cleaning access

OPTIONS

Fully insulated stainless steel door with twin pane
 glass viewing window
 Stacking kits for double stacked oven installations
 Provers, see E85-8 / E85-12 spec sheet
 Trays, wire racks
 Stand castors

SPECIFICATIONS

Electrical Requirements

400-415V, 50Hz, 12.5kW, 3P+N+E,
 17.4A/ph, 5 wire

Water

19mm (3/4") BSP thread
 80psi max inlet pressure
 20psi min inlet pressure

External Dimensions

Width 880mm
 Height 1700mm on stand
 Depth 880mm (E35-26)
 Depth 980mm (E35-30)

Internal Dimensions (E35)

Width 460mm
 Height 710mm
 Depth 660mm (E35-26)
 Depth 762mm (E35-30)

Oven Rack Dimensions

Width 460mm
 Depth 660mm (E35-26)
 Depth 762mm (E35-30)

Nett Weight

150kg (330lbs) E35-26
 176kg (388lbs) E35-30

Packing Data (E35-26)

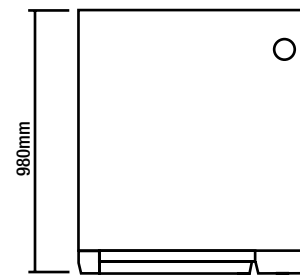
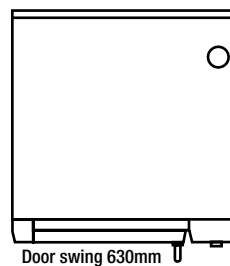
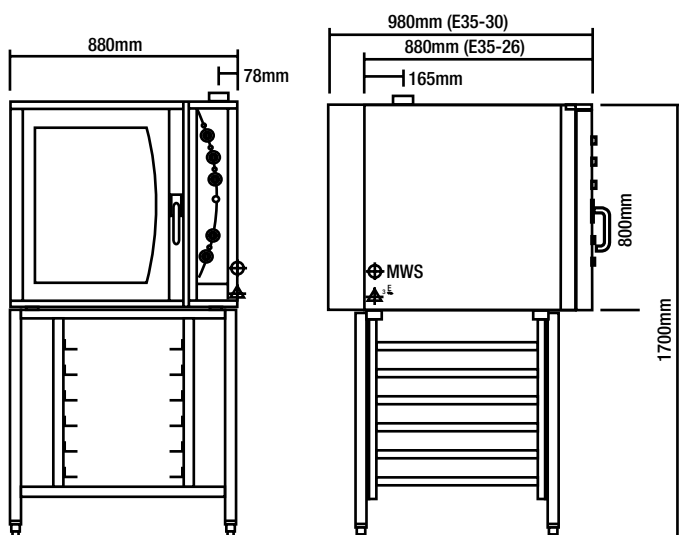
200kg (441lbs)
 0.96m³ (33.8ft³)
 Width 1001mm
 Height 990mm
 Depth 965mm

Packing Data (E35-30)

226kg (498lbs)
 1.04m³ (36.7ft³)
 Width 920mm
 Height 990mm
 Depth 1140mm

Packing Data (A26)

23kg (51lbs)
 0.12m³ (4.2ft³)
 Width 900mm
 Height 920mm
 Depth 145mm



E35-30 (plan view only)



ISO 9001

All Turbofan products are designed and manufactured by Moffat Ltd using the internationally recognised ISO 9001 quality management system, covering design, manufacture and final inspection, ensuring consistent high quality at all times.

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